

AMENDMENTS TO THE SPECIFICATION:

Page 3, replace the paragraph beginning on line 14 with the following amended paragraph:

--The pressure drop comprises a drop of at least 2.5 bar, preferably at least 5 bar, up to 200 bar. The initial pressure before the pressure drop is preferably at least 5 bar, up to about 200 bar. The lower pressure after the pressure drop is preferably 1 bar or lower, down to vacuum (lower than 0.01 bar). The depressurizing time is less between 2.5 seconds and 10 minutes, preferably between 10 seconds and one minute, typically 20-30 seconds; the depressurizing rate is advantageously at least 0.5 bar per second up to 5 bar per second. The pressure drop is preferably applied at a water content of the foodstuff of between 35% and 90%, most preferably between 50% and 85%, typically around 80%.--